

# Standardized Recipe Form

Recipe Name Monster Cookies Category Dessert Recipe # \_\_\_\_\_

(i.e., entrée, breads)

Process: 2 (1= No cook; 2= Cook and same day serve; 3= Cook, cool, reheat, serve; 4= SOP controlled)

<b>Ingredients</b> * Indicates a commodity item (Local) Indicates a local item	Servings		<b>Directions:</b> Include <i>step-by-step</i> instructions, the <i>critical control points (CCP)</i> (specific points at which a hazard can be reduced, eliminated or prevented) and <i>critical limit</i> (time and/or temperature that must be achieved to control a hazard).
	50	100	
Margarine, Gold-n-Sweet Sugar, granulated Sugar, brown Vegetable oil* AP Flour* Whole wheat flour* (or Local) Vanilla extract Egg, whole, raw, fresh Oats* Baking powder, double-acting Baking soda Salt, table Milk, dry, nonfat Semisweet chocolate chips M&M's milk chocolate candies	6 oz 10 oz 8 oz ¼ cup 8 oz 7 ¼ oz 2 ¼ tsp 4 ¾ large 8 oz 5/8 tsp 1 ¼ tsp ½ tsp 2 Tbsp 1 1/8 cups 1 1/8 cups	12 oz 1 lb + 4 oz 1 lb ½ cup 1 lb 14 3/8 oz 1 ½ Tbsp 9 3/8 large 1 lb 1 ¼ tsp 2 ½ tsp 1 1/8 tsp ¼ cup 2 ¼ cups 2 14 cups	1. Cream margarine, oil, and sugars together 2. Add eggs and vanilla and mix until blended 3. Add dry ingredients and mix until blended 4. Add chocolate candies and chips 5. Line 18"x 26" baking sheets with paper and using #24 scoop of dough, place 24 cookies on one sheet. Flatten dough ball to approximate ½ inch thick 6. Bake at 300° in a convection oven for approximately 5 minutes, turn pan and bake another 5 minutes or until brown. Let cool on pan.

Serving Size 1 cookie Pan Size 18" x 26

Yield \_\_\_\_\_ Number of Pans \_\_\_\_\_

**Meal Pattern (Based on Serving Size):** \_\_\_\_\_

\_\_\_\_\_ Meat/Meat Alternative

\_\_\_\_\_ Fruit/Vegetable

1 Grains/Breads

## Oven Temperature & Baking Time:

Temperature \_\_\_\_\_ Minutes \_\_\_\_\_

Conventional \_\_\_\_\_

Convection 300 10

If available, **Nutrition Analysis:** **Serving Size:** \_\_\_\_\_

169 Calories 2.85 Saturated Fat (g) \_\_\_\_\_ Vitamin C (mg)

\_\_\_\_\_ Protein (g) 105 Sodium (mg) 153 Vitamin A (IU)

6.74 Total Fat (g) 1.39 Fiber (g) 22 Calcium (mg)

36.5 % Calories from Total Fat 0.82 Iron (mg)

This recipe is from Cindy Giese, Lewistown Public Schools, Lewistown, Montana.